



UNCORKED BY THE SEA



Everyday Club October 2024

2019 Remhoogte Chronicle Cape Red Blend – S. Africa

Remhoogte's unique situation in Stellenbosch on the Southern tip of Africa provides the ideal area for the production of quality wines. Vines have been grown on the estate since 1812. Initially the vineyards were all planted in the valleys and lower slopes on the property, and it wasn't until the mid-1990's that they began uprooting the lower vineyards and planting slopes higher on the property, in search of better drained and cooler sites. Their Chronicle Cape Blend Estate wine is produced with a component from all 17 red vineyards on the property, the varying soils, aspects and terroir Chronicle the unique story of our Estate and the vintage in which the wine was made. It is a blend of Cabernet Sauvignon, Merlot, Pinotage, and Shiraz/Syrah. A juicy, complex wine full of character with polished tannins and a bright acidity that brings freshness and length. It has sour cherries, raspberries, ripe plums, black olives, violets and cloves on the nose. It has a polished, juicy entry, showing the cherries and plums, with Savory notes of crushed olives and white pepper combined with a crunchy acid to bring freshness and length.

Pairings: Pair with Beef, Game (deer, venison), and Poultry

2022 Noble Hill Sur Lie Chenin Blanc-Simonsberg, S. Africa

Noble Hill is an organic estate grower on the slopes of the Simonsberg mountains. The old-vine Chenin Blanc is planted in a hidden crook overlooking the valley and grows with minimal intervention. In 2016 we established a new Chenin Blanc vineyard high on the slopes of the Simonsberg. Grapes from these two sites balance each other and give the wine depth and complexity. We use unique large-format concrete vessels to ferment and mature our Chenin Blanc. These concrete vessels allow the wine to develop nuance and complexity without imparting oak flavor. The wine is fermented with wild yeast populations and left on the fine lees for 9 months with regular stirring to develop fullness and depth. The name "Sur Lie" refers to this extended lees ageing. A small portion of the wine is left for extended aging on the skins in clay amphorae. This skin contact gives the overall blend an unctuous and layered flavor. This 100 %Chenin Blanc opens with aromas of fresh lime blossom, honeydew melon, and green apple. The aromas are balanced by delicate mineral flavors derived from the rocky slopes of the Simonsberg mountains where the wine is grown. 91 PTS Tim Atkins

Pairings: This wine pairs well with seafood, such as lobster, white crabmeat, scallops, shrimp, and prawns. Try it with poultry, such as chicken, turkey, quail, and game hen. It also pairs well with pork and tuna.